



f @ALIM_ET_

A

ALIM-ET

MEZE & GRILL

FOOD MENU

ONLY AT ALIM - ET
ALIM-ET ALTI EZMELI

20.95
Smoked tomatoes sauteed on charcoal with spicy peppers & Hint of garlic accompanied with your choice of lamb kofte (highly recommended) or chicken kofte or lamb shish served with bread or rice

COLD MEZE

GREEN OLIVES (V)(VG)(GF) Selection of finest green olives in a pool of olive oil mixed with lemon juice & herbs.	4.50
HUMMUS (V)(VG)(GF) finely blended chick peas, tahini (sesame seed oil), mixed with fresh garlic & lemon juice, topped with olive oil	5.50
CACIK (V)(GF) fresh turkish yogurt, finely grated cucumber & mint, with a touch of garlic & olive oil	5.50
KISIR (V) (VG) finely chopped parsley, spring onions, peppers, garlic & tomato paste mixed together with cracked durum wheat & spices, served with dressing	5.50
BEETROOT & FETA (V)(GF) beetroot, dill, garlic & feta cheese, dressed with vinegar, lemon juice & olive oil	5.50
NEW ATOM (V)(GF) Creamy yogurt topped with fiery chilli oil & sundried chillies	5.50
EZME (V)(VG)(G) finely chopped tomatoes, cucumber, peppers, chillies, parsley, onions & garlic mixed with spices, dressed with pomegranate sauce & sumac	5.50
PATLICANLI YOGURT (V)(GF) deep fried aubergines in turkish yoghurt, with a hint of garlic, topped with fried peppers	5.50
NEW CHICKEN SALAD (GF) boiled chicken with lettuce, dill, sweetcorn, cornichon pickle mixed with greek yogurt, mayonnaise & hint of garlic	6.50
BABA GHANOUSH (V)(GF) chargrilled aubergines & peppers in yoghurt with a hint of garlic, dressed with lemon juice & olive oil	5.50
TARAMASALATA salted & cured roe of cod, mixed with garlic, paprika & olive oil	5.45
GRILLED ONION SALAD (V)(Vg)(GF) chargrilled onions in pomegranate & turnip sauce, dressed with olive oil, sumac & pepper flakes	5.50
AVOCADO & PRAWN COCKTAIL (GF) avacado & prawn in creamy ketchup, mayo, brandy, lemon juice, worchestershire & tobasco sauce	7.95
PRAWN COCKTAIL(GF) prawn in creamy ketchup, mayo, brandy, lemon juice, worchestershire & tobasco sauce	7.95

HOT MEZE

LAHMACUN turkish minced meat stone oven spiced pizza served with salad	6.45	SOUP OF THE DAY please ask a member of staff	7.00
FALAFEL (V)(VG)(GF) deep fried vegetarian patties with chickpeas, broad & butter beans, parsley, pinch of coriander & spices, served with hummus	6.45	LAMB LIVER pan fried lambs liver with spices, onions, parsley & a touch of lemon	7.45
GRILLED HALLOUMI (V) (GF) grilled Turkish halloumi cheese	6.45	WHITEBAIT golden fried whitebait in breadcrumbs, served with tartar sauce	7.45
GARLIC BREAD (V) homemade oven baked garlic bread	5.45 Cheese 6.45	CALAMARI (GF) tender squid in light batter, served with homemade tartar sauce	7.95
BÖREK (V) fried filo pastry stuffed with fresh dill, spinach & feta cheese	6.45	HUMMUS KAVURMA (GF) hummus topped with stir fried lamb	7.95
DOLMA (GF) grape vine leaves stuffed with minced lamb, seasoned rice, herbs & spices	6.95	SPICY MEATBALLS (GF) minced lamb seasoned with herbs & spices, served with spicy sauce	7.95
SUCUK (GF) chunks of spicy turkish sausage, served with garnish salad	6.95	BUCKET OF PRAWNS (GF) sautéed shell-on prawns, butter, garlic, mild chilli, parsley & lemon juice & white wine	8.45
CREAMY GARLIC MUSHROOM (V)(GF) sauteed mushroom in garlic creamy sauce served with dill	6.95	KING PRAWNS (GF) pan cooked king prawns, garlic, tomato, white wine & parsley	8.45
CHICKEN WINGS (GF) mild marinated tender wings, served with garnish salad	6.95		

MEZE PLATTER

Served With Fresh Homemade Bread (Minimumorder For 2 People)		HOT MEZE PLATTER	15.50 PP
		Calamari, Halloumi, Spicy Meatballs, Falafel, Dolma & Borek	
COLD MEZE PLATTER	14.50 PP	ALIM-ET MEZE PLATTER (HOT & COLD)	15.50 PP
Hummus, Cacik, Kisir, Chicken Salad, Baba Ghanoush & Ezme		Hummus, Cacik, Kisir, Grilled Halloumi, Calamari & Borek	

APPETIZERS

CARROT & CUCUMBER STICK	3.95	FETA CHEESE (V)	3.45	TURKISH FLAT BREAD	3.45
------------------------------------	------	------------------------	------	---------------------------	------

SHARING PLATTER

(Minimum Order For 2 People)					
SET MENU 1 (Meat Feast, 3 Course)	31.00 PP	SET MENU 2 (Seafood Feast, 3 Course)	37.00 PP	SET MENU 3 (Veggie Feast, 3 Course)	30.00PP
COLD MEZE Hummus, cacik, & ezme		COLD MEZE Taramasalata, hummus, beetroot & feta		COLD MEZE Cacik, kisir & ezme	
HOT MEZE Falafel, borek & sucuk		HOT MEZE Calamari, king prawns, whitebait		HOT MEZE Borek, falafel, grilled halloumi	
MAIN Mixed grill with 2 cubes of lamb, 2 cubes of chicken, 2 kofte, 2 chicken wings accompanied with bulgur & mixed salad		MAIN Mixed seafood grill with salmon, sea bass, tuna accompanied with baby potatoes & steamed vegetables		MAIN Mixed charcoal grilled mushrooms, courgettes, mixed peppers, onions, tomatoes, halloumi skewer accompanied with bulgur & mixed salad	

GRILLS

Charcoal Grilled Kebabs Served with Rice or Bulgur & Salad (Substitute Bulgur or Rich Sml Reg to Chips For Only £1.00)		
LAMB DONER	15.95	18.95
made inhouse, fresh daily, master- fully crafted using prime cuts of minced lamb combined with herbs & spices cooked on an upright rotisserie		
LAMB LIVER	15.95	18.95
pan fried lambs liver with spices, onions, parsley & a touch of lemon		
SUCUK & HALLOUMI SHISH	18.95	
Spicy turkish sausage & halloumi on the skewers cooked on the the Barbeque		
LAMB SHISH	15.95	20.95
marinated tender cubes of lamb cooked on the barbeque		
CHICKEN SHISH	15.95	20.95
marinated tender cubes of chicken cooked on the barbeque		
HALLOUMI SHISH (V)	20.95	
skewer of halloumi cheese with courgettes, mushrooms, tomatoes, peppers & onions cooked on the barbeque		
LAMB KÖFTE	15.95	20.95
spiced minced lamb, mixed with onions, peppers, parsley & herbs cooked on the barbeque		
CHICKEN KÖFTE	15.95	20.95
spiced minced chicken, mixed with onions, peppers, parsley & herbs cooked on the barbeque		
MIXED GRILL	25.95	
selection of two pieces of lamb shish, lamb kofte, chicken shish, chicken wings & a lamb chop cooked on the barbeque		
CHICKEN WINGS	15.95	20.95
marinated chicken wings cooked on the barbeque		
LAMB BEYTI	20.95	
spiced minced lamb in a tortilla wrap with garlic & parsley, covered with yoghurt & drizzled with pepper flakes & herbs butter		
CHICKEN BEYTI	20.95	
spiced minced chicken in a tortilla wrap with garlic & parsley, covered with yoghurt & drizzled with pepper flakes & herbs butter		
COMBO GRILLS		
Charcoal Grilled Kebabs Served with Rice or Bulgur & Salad (Substitute Bulgur or Rice to Chips For Only £1.00)		
CHICKEN SHISH & DONER	20.95	
CHICKEN SHISH & LAMB KOFTE	20.95	
CHICKEN SHISH & LAMB SHISH	20.95	
CHICKEN SHISH & CHICKEN KOFTE	20.95	
CHICKEN KOFTE & LAMB KOFTE	20.95	
CHICKEN KOFTE & DONER	20.95	
CHICKEN KOFTE & LAMB SHISH	20.95	
LAMB SHISH & DONER	20.95	
LAMB SHISH & LAMB KOFTE	20.95	

MEZE & GRILL SPECIALITIES

FALAFEL & HUMMUS (V)	18.95	SAC KAVURMA (GF)	20.95	LAMB CHOPS (GF)	26.95
fried homemade falafel on bed of hummus, served with mixed salad & bulgur		choice of chicken or lamb, sauteed with peppers, tomatoes & garlic, served on a sac (special iron plate) with rice		seasoned tender lamb chops sprinkled with oregano, served with grilled peppers, mushrooms, tomato & chips	
İSKENDER	20.95	MUSHROOM CHICKEN (GF)	20.95	RIBEYE STEAK (GF)	27.95
choice of lamb doner, or lamb shish or chicken shish or lamb kofte or chicken kofte served with yogurt on bed of bread, covered with smoky tomato & vegetable sauce, topped with melted homemade herb butter		grilled chicken breast in mushroom & cream sauce, served with steamed vegetables & new potatoes		premium aged ribeye steak served with black pepper sauce, grilled peppers, onion, mushrooms, tomato & chips	
CHICKEN STEAK	20.95	LAMB STEAK (GF)	25.95	T-BONE STEAK (GF)	36.95
marinated chicken breast steak served with onion, mushrooms, tomato garlic & chips		seasoned tender lamb fillets sprinkled with oregano, served with onion, mushrooms, tomato garlic & chips		premium aged t-bone steak served with Black pepper sauce, grilled peppers, mushrooms, onion, tomato & chips	

OVEN DISHES

VEGETARIAN GÜVEÇ (V)(VG)	18.95	MEAT MOUSSAKA	20.95	IZMIR KOFTE (GF)	22.95
clay pot roasted vegetable casserole, served with bulgur		minced lamb and roasted seasonal vegetables, covered with cheese & béchamel sauce, served with mixed salad		seasoned minced lamb balls in a tomato sauce, slow cooked in the oven with peppers & potatoes served with rice	
IMAM BAYILDI (V) (VG) (GF)	18.95	LAMB GÜVEÇ	20.95	KARNIYARIK (GF)	22.95
fried aurbegine stuffed with onion, peppers, garlic & tomatoes, dressed with olive oil, served with rice		clay pot cooked lamb casserole with vegetables, herbs, spices & olive oil, served with bulgur		fried aurbegine stuffed with sauteed mince lamb, onion, pepper, tomato & spices served with rice	
VEGETARIAN MOUSSAKA (V)	18.95	CHICKEN GÜVEÇ	20.95	KLEFTIKO (GF)	25.95
roasted seasonal vegetables covered with cheese & béchamel sauce, served with mixed salad		clay pot cooked chicken casserole with vegetables, herbs, spices & olive oil, served with bulgur		slowly roasted lamb shank with vegetables in an authentic tomato sauce, served with rice	

MEZE & GRILL SEAFOOD

Served With Baby Potatoes, Steamed Vegetables Mixed Salad & Lemon (All Fish May Contain Bones & Are Butter, Dill & Pinch Of Garlic Basted)		
GRILLED SEA BASS (G)	25.95	
Seasoned & marinated 2 Seabass fillets with rock salt, black pepper & olive oil accompanied with whilted spinach		
SALMON (G)	25.95	
Seasoned & marinated salmon fillet with rock salt, black pepper & olive oil, grilled over charcoal		
TUNA STEAK (G)	25.95	
Grilled tuna steak with dill & olive oil		
KING PRAWNS (G)	25.95	
Pan fried king prawns with fresh herbs, tomato & vegetable sauce, white wine & garlic butter drizzle		
SEAFOOD MIXED GRILL (G)	28.95	
Grilled king prawns, salmon, sea bass & tuna steak drizzled with olive oil		

SEAFOOD SPECIAL

KING PRAWN GÜVEÇ	25.95	
day pot cooked king prawn casserole with vegetables, herbs, spices & olive oil, served with bulgur		
FRESH CALAMARI (GF)	22.95	
Deep fried calamari breaded with cornflour served with chips, mixed leaves salad and homemade tartar sauce		
PRAWN SAUTEE(G)	25.95	
Sauteed prawns with peppers, tomatoes and garlic, served on a sac (special iron plate) with rice		
CHEF SPECIAL KING PRAWNS	28.95	
Pan fried corn dusted king prawns in open shell served with sweet chillie, salad & chips		
SEAFOOD KAVURMA	27.95	
Sauteed salmon, king prawn, calamari, mussels & fish, with peppers, tomatoes & garlic in clay pot served with rice		
CREAMY SEAFOOD SAUTEE	27.95	
Pan fried salmon, king prawn, calamari, mussels & fish in mushroom garlic & cream sauce, served with steamed vegetables & new potatoes		
SALADS		
CHICKEN (G)	20.95	
Grilled chicken accompanied with mixed leaves, onions & peppers, dressed with extra virgin olive oil, pomegranate sauce & lemon		
SALMON (G)	25.95	
Grilled salmon accompanied with mixed leaves, onions & peppers, dressed with extra virgin olive oil, pomegranate sauce & lemon		
HALLOUMI (V) (G)	19.95	
Grilled halloumi accompanied with mixed leaves, onions & peppers, dressed with extra virgin olive oil, pomegranate sauce & lemon		
KING PRAWN (V) (G)	25.95	
Pan fried king prawns accompanied with mixed leaves, onions & peppers, dressed with extra virgin olive oil, pomegranate sauce & lemon		
MEDITERRANEAN (V) (G)	16.95	
Feta cheese & olives, served with chopped tomatoes, mixed leaves, onions & peppers, dressed with extra virgin olive oil, pomegranate sauce & lemon		
AVOCADO MOZARELLA (V) (G)	18.95	
Avocado with mozzarella cheese, mixed leaves, tomatoes, cucumber, onions, pesto sauce, dressed with extra virgin olive oil, pomegranate sauce & lemon		
SIDES		
CHIPS	3.45	ROCKET SALAD 4.95
NEW POTATOES	4.45	CABBAGE SALAD 4.95
ONION RINGS	3.95	FETA CHEESE SALAD 4.95
BULGUR / RICE	4.45	DONER 7.95
TURSU	2.95	WHILTED SPINACH 4.95
STEAMED VEGETABLES	4.45	YOGHURT 3.95
		COBAN SALAD 4.95

(V) - VEGAN | (VG) - VEGETARIAN | (GF) - GLUTEN FREE
Food Allergies & Intolerance: Before ordering your food and drinks, please speak to a member of staff if you have any allergies or would like to know more about the ingredients.